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Willard S. Allen.

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PUBLISHED BY THE LADIES

OF THE

Saratoga Street Methodist Episcopal Church, East Boston, Mass.

HOUSEKEEPERS' FRIEND

8008.144

MARNO, PRINTER, 145 MERIDIAN ST., EAST BOSTON.

— 1882. —

Only One Dollar !

I wish to call the attention of the Ladies of East Boston to the fact that this is one of the best Corsets manufactured, it being made of material that is absolutely Unbreakable. Raw Hide is used in place of common horn bone, of which all other corsets are made.

We Warrant Every Pair.



They run from Size 18 to 36.

Call for Bennett's Unbreakable, 100 Bone, "Double-Side" Corsets, and take no other.

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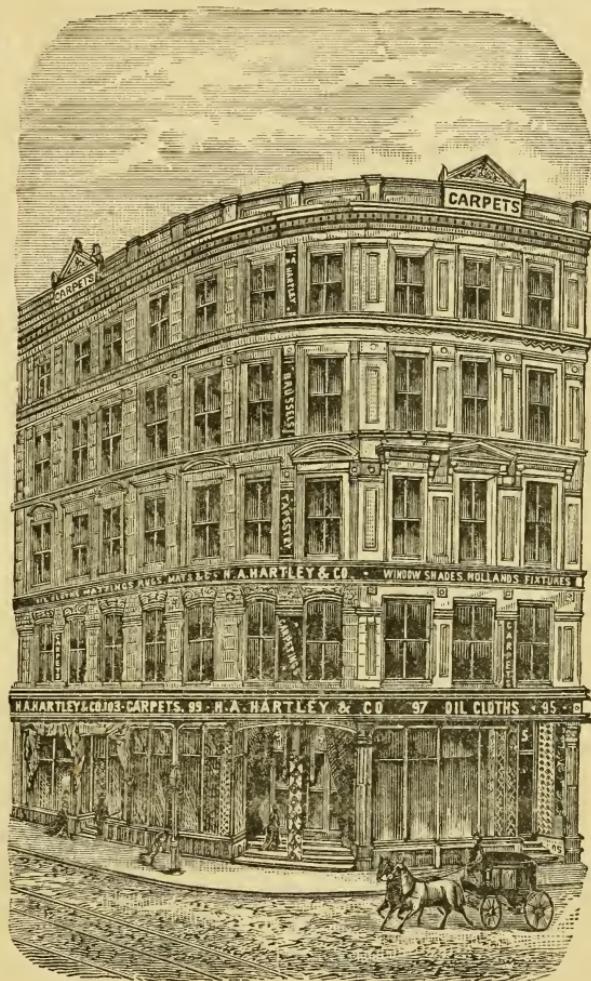
Oil Cloths,

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FINE TAILORING,

230 Washington Street.

BOSTON.

T. W. FLINN.

H. G. FLINN.

OUR HOUSEKEEPERS' FRIEND AND BUSINESS DIRECTORY.

*Published by the Ladies, connected with the
Saratoga Street M. E. Church,
East Boston.*

Our Housekeepers' Friend and Business Directory comes before the public, is to assist the procuring funds to pay the debt on our Parsonage, which we hope to soon see accomplished. This publication contains a large number of receipts, which have been compiled with great care by a committee of ladies, who know the value of most of them by personal testing. Appearing in connection with the Fair to be held in Lyceum Hall, Oct. 24th, 25th, 26th, and 27th, we desire by this medium, to invite our friends and the public to attend that gathering, where they will find an attractive display of goods, and an entertainment each evening.

We also take pleasure in recommending the business firms who have chosen this medium in which to advertise their wares, to the generous patronage of all. The thanks of the ladies they have so kindly assisted is most cheerfully extended, while the advertising agents will ever remember the uniform courtesy and patronage given them in their work.

THE FAIR
WILL OPEN IN LYCEUM HALL,
TUESDAY, OCTOBER 24TH,

At 7 o'clock, and continue four evenings.

ADMISSION TEN CENTS.

Sept. 1903

OUR HOUSEKEEPERS' FRIEND.

A. Gove & Son, 212 Border St. very best Family Coal

Cravy for Roast Meats.

Take the drippings from the pan, skim or pour off all the fat, thicken with browned flour salt, boil five minutes and add butter. Serve hot.

Roast Turkey.

A turkey weighing 12 pounds, roast 3 or 4 hours, according to age. Take 8 crackers pounded fine, pour over them sufficient boiling water to make it moderate thin, add 3 well beaten eggs, salt, pepper and sage to your taste, and butter the size of an egg. After washing the turkey, wipe the inside of the body dry, fill with dressing, and sew up the gashes, tie the wings and legs close to the body, and the neck back under the wing, rub the outside of the fowl with fine salt, to season it, baste often. Serve with cranberry sauce.

Roast Beef.

Roast 5 pounds 1 hour, in a hot oven, baste with flour and butter every 20 minutes ; when nearly done, sprinkle with salt ; cook the meat 20 minutes before putting the water in the pan (to brown the flour for gravy).

R. F. G.

Roast Lamb or Veal.

Make a dressing as for fowl. Roast 5 pounds lamb 2 hours, baste frequently. Roast Veal, 5 pounds, 2 1-2 hours, baste often.

Beef Tea.

Take 3-lbs. round steak, cut it up, put it in a stone jar, add 2 coffee cups cold water, stand the jar in a kettle of boiling water, cover the jar tightly, boil all day, strain, and after cold, skim off the fat, and warm the tea when needed ; if too strong for the patient, weaken with water, season to the taste.

R. F. G.

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Secretaries	25.00 to 75.00	Book Cases	18.00 upward
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Davenport Desks	15.00 "	Reception Chairs	10.00 "
Hall Stands	7.00 "	Folding Chairs	2.00 "
Cabinets	5.00 "	Office Desks	12.00 "
Lounges	5.00 "	Marble Top Tables	5.00 "
Easels	4.50 "	Fancy Stands	3.00 "
Music Cabinets	12.00	Easy Chairs	5.00 "
Card Tables	12.00	Work Tables	7.50 "
Ottomans	5.00	Cylinder Desks	28.00 "
Foot Rests	5.00	Reclining Chairs	15.00 "
Office Chairs	all prices	Shaving Stands	10.00 "
Library Tables	10.00 upward	Spring Beds	1.50 "

Also, Bedding and Mattresses of every description at Lowest Prices

A. Gove & Son, 212 Border St., all kinds Family Coal

Beef Tea.

One pound of fresh beef, soaked with half a pint of cold water over night ; when needed for use, heat it and add salt and pepper.

Economical Beef.

Cut 2 or 3 lbs. of beef into pieces the size of an egg, put it into a small earthen pot, add salt, one teaspoonful of vinegar, one of sugar, and water to cover. Bake in the oven slowly three hours, and thicken it a little, when nearly ready to serve. Eaten with baked potatoes, it makes a nice dinner for washing or ironing day.

A. G. W.

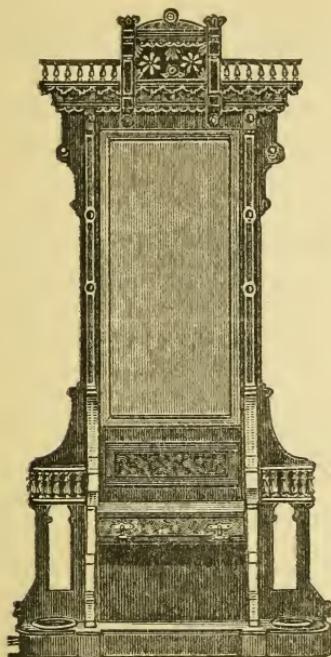
Ox Tail Soup.

Two ox tails, a stalk of celery, one onion, two carrots, a little parsley, a small cup of pork. Cut the ox tails at the joints, slice the vegetables and mince the pork ; put the pork in a stew pan when hot, add first the onions, when they begin to color add the ox tails, let them fry a short time, now cut them to the bone, that the juice may run out in boiling ; put both ox tails and fried onions into a soup kettle, with 4 quarts cold water, let them simmer for 4 hours, then add the other vegetables, with 3 cloves stuck in a little piece of onion, pepper and salt to the taste. As soon as the vegetables are well cooked, the soup is done, strain it, serve very hot.

R. F. G.

Vermicelli Soup.

A knuckle of veal, break in small bits, cover well with cold water, add one heaping teaspoonful salt, boil till the meat is in shreds, and there are about 2 quarts of liquid ; strain and set away to cool. When ready for use let it come to a boil, add 1-3 cup of vermicelli, salt to taste, boil 10 minutes, put 1 cup thin cream in tureen, pour in the soup, stir quickly and serve.



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CHOICE,
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UNIQUE,
AND
PRACTICAL
HOUSE,
OFFICE, HALL, LODGE
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P A X N E ' S

MANUFACTORY and SALESROOMS,

Entrances, 48 Canal & 141 Friend St., BOSTON.

A. Gove & Son, 212 Border St., Best Franklin Coal.

Tomato Soup.

Two quarts meat stock, boil, add tablespoonful of flour to make it the consistency of cream, boil 20 minutes, strain, add 1 pint canned tomatoes (strained), butter the size of an egg, salt to taste, boil 5 minutes and serve.

Vegetable Soup.

Two quarts meat stock, made by boiling once a week all the bones and bits of meat, left from the table, that are useless for other purposes, of beef, mutton or fowl, put in a kettle with plenty of water, boil till the meat is reduced to shreds, strain, and set in a cool place. When ready for use, remove the fat, add one carrot (copped), one large turnip sliced in thin inch pieces, two onions sliced, two potatoes, a little cabbage if liked, boil one hour, salt and pepper to taste.

How to Make Caramels or Burned Sugar for Coloring Broth or Soup.

Put into a porcelain sauce pan, half a pound of sugar, and a tablespoonful of water, stir it constantly over the fire, until it has a bright dark color, being very careful not to let it burn or blacken, then add tea cup of water, and a little salt, let it boil a few moments longer, cool and strain it, put it into a close corked bottle, and it is always ready for coloring soups.

R. F. G.

We shall be pleased to see the buyers of this book
and their friends at our office and wharf,

178 BORDER ST.,

CORNER OF CENTRAL SQUARE,

EAST BOSTON,

Where we can show them the very best qualities of
SHAMOKIN, FRANKLIN, or free burning WHITE
ASH COALS, which we will deliver free from dust or
fine coal. You will find the above indispensable in ob-
taining a good result from your recipes.

Yours respectfully,

J. ROBBINS & Co.

A. GOVE & SON, 212 Border Street, Shamokin Coal.**Baked Beans.**

Put 1 1-2 pints beans into a 2 quart bean pot, fill it with water, let it stand over night, in the morning pour off the water, and cover the beans with fresh water, in which is mixed a scant tablespoonful of molasses, put 3-4 of a pound of pickled pork in the centre, leaving a quarter of an inch of pork above the beans (having first cut the rind of the pork in small squares on top), bake them all day or night, with a steady fire, without stirring the beans, add a cupful of hot water, every hour but the last two. Earthen pots with narrow mouths are made expressly for baking beans, a little cream is an improvement.

R. F. G.

Fried Potatoes.

Slice them very thin in cold water, afterwards dry them on a cloth, have the fat hot, throw them in, the moment they receive a delicate brown color, skim them out, and place on a sieve near the fire, sprinkle over salt, and serve in a hot dish.

R. F. G.

Shoo-Fly Potatoes.

There is a machine which comes for the purpose of cutting shoo-fly potatoes, it costs \$2.50. The potatoes are cut in long strips, like macaroni, excepting that the sides are square instead of round, they are thrown into boiling lard, sprinkled with salt as soon as done, and served as a vegetable alone, or as a garnish around meat.

FISH.**Fresh Codfish with Egg Sauce.**

Chop 2 or 3 hard boiled eggs fine, put a lump of butter as large as an egg in a sauce pan on the fire, when melted add a little lemon juice and the chopped egg, and after stirring a little, turn it over the fish. Always put a fish in cold water, when it boils; let a fish weighing 2 pounds, cook 2 or 3 minutes, one weighing 6 pounds, 6 or 8 minutes.

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the VERY LOWEST PRICES.

LEOPOLD MORSE & CO.

COR. WASHINGTON & BRATTLE STREETS
BOSTON.

Boy's Department.

A. GOVE & SON, 212 Border St., all kinds of Wood.

Stewed Lobsters.

Cut the lobster in pieces about an inch square, place them in a stew pan, and over them pour a cup of water, put in butter size of an egg, pepper and salt to taste, mix also with it the green dressing of the lobster, and stir it 10 minutes over the fire, just before taking it off, add 2 wine-glasses of Port or Sherry wine ; let it scald, but not boil.

Lobster Salad.

Four eggs, 1 tablespoonful sugar, 2 of butter or oil, 1 of salt, 2 of vinegar, 1 of mixed mustard. Beat the whites of the eggs separately, and add last. Cook in a bowl, set on a kettle of water, stirring until it thickens. When cold add cream enough to make it as thin as boiled custard. To the chopped lobster and lettuce add a little salt, a very little red pepper, and a little vinegar.

Lobster Salad.

Four eggs, 1 tablespoonful sugar, 2 tablespoonful butter or oil, 1 tablespoonful salt, 1 tablespoonful mustard, 1-2 cup good vinegar, beat together, cook in a bowl, set in kettle of water, stirring until it thickens. One lettuce and 1 1-2 lbs. lobster chopped fine, add red pepper and mix all together.

H. H. P.

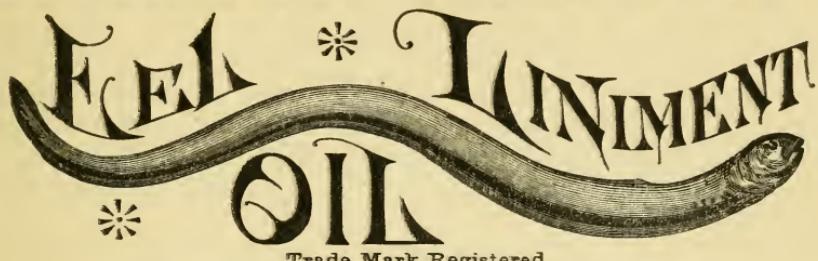
Fried Oysters.

Drain the oysters on a sieve, roll in cracker crumbs, and fry in boiling lard until a light brown. Have the dishes very hot.

Fried Oysters.

Select the largest, dip them in beaten eggs, and then in cracker crumbs. Fry in equal parts of butter and lard, until they are brown. They are good dipped in corn meal, instead of crumbs.

HUGGAN'S COMPOUND.



THE GREAT RHEUMATIC REMEDY

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INSTANT PAIN RELIEVER !!

—IT IS ALSO THE GREATEST—

INVENTION AND COMPOUND OF THE AGE,

—FOR THE SPEEDY CURE OF—

Neuralgia, Pains in the Sides, Back or Joints.

Sprains, Bruises, Stiffness of the Joints, and

Contraction of the Cords and Muscles.

The people praise it. The druggists sell and recommend it. Doctors prescribe and use it. Full directions on each bottle. Price, 25 cts. H. D. HUGGAN & CO., CHEMISTS AND DRUGGISTS, 28 MAVERICK SQ., EAST BOSTON, sole Manufacturers and Proprietors. Weeks & Potter, 360 Washington Street, and Geo. C. Goodwin & Co., 38 Hanover Street, Boston, Agents.

A Letter of Great Interest to the Public.

ALLAN ROYAL MAIL STEAMSHIP, April 8, 1882.

H. D. HUGGAN & CO., Chemists, East Boston, Mass., U.S.A.

Dear Sirs :—I take the liberty of writing you in reference to your Compound Eel Oil Liniment. After using it for a number of months constantly and perseveringly on persistent cases of rheumatism, neuralgia, pains of the bones, etc., on sailors and other members of the ship's crew exposed to the boisterous weather crossing the western ocean, I can confidently recommend it to all who suffer from those affections, or who are liable to be affected with them on the least change of weather, and that they should commence to use it whenever they feel the first twinge of pain, for it is then that the disease can be caught and much suffering and sleepless nights avoided. To my own knowledge it is in constant use now in all the large passenger ships crossing the Atlantic, and the surgeons universally say that it is the best article in the market to-day for the diseases already enumerated. WILLIAM S. DONALD, M.D.

Steamship Hibernian, April 8, 1882.

(London University).

A. GOVE & SON, 212 Border Street, Wood Sawed
Ready for Use.

Scalloped Oysters.

Sprinkle a buttered dish with cracker crumbs, then put in a layer of oysters, some bits of butter, a little pepper and a very little salt, and so on until the dish is full, leaving crumbs and butter on the top, pour over the top a little milk. Bake until of a light brown.

Omelet.

Three eggs, beat yolks with 1-2 cup milk and a little salt, add whites well beaten. Butter the spider well. Cook slowly and while cooking put little pieces of butter on top. When done fold together.

E. Y. O.

BREAD.

Twelve Cream Tartar Biscuits.

Sift 2 cups flour, 1 teaspoonful soda, 2 1-2 teaspoons of cream tartar together, rub in a piece of butter the size of an egg, wet soft with milk, and bake in a quick oven; if baked in a shallow tin pan in one piece, then cut open, buttered and covered with strawberries mashed and sweetened, it makes a delicious strawberry short-cake.

A. G. W.

Genuine Parker House Rolls.

Rub one tablespoonful of lard or butter into two quarts flour; scald one pint of milk, let it cool, then add half a cup of yeast, with one-fourth cup of sugar, and pour into the middle of the flour, without stirring, and let it stand over night. In the morning knead well, and set in a warm place until warm, then knead again, and roll out half an inch thick. Cut with a biscuit cutter.

W.

Buckwheat Cakes.

One quart of buckwheat flour, one teaspoonful salt, stir in water to make a thin batter, beat thoroughly four tablespoonfuls of yeast, set the batter in a warm place and let it rise over night. Add one teaspoonful of soda in the morning, also, two tablespoonfuls of molasses.

CARPETS.

John & Jas. Dobson

ARE SHOWING

The largest assortment of Carpets at popular prices ever exhibited in Boston.

WILTONS,	.	.	\$2.00 to \$2.50
ROYAL VELVETS,	.	.	1.50 to 1.75
MOQUETS,	.	.	. 1.50
5-FRAME BODY BRUSS.	.	.	1.25 to 1.50
TAPESTRY,	.	.	75 to 1.10
3-PLYS,	.	.	. 1.25
EXTRA SUPER FINE, 85
ENGLISH SHEET OILS,	.	.	. 1.00

And all goods to be found in a FIRST CLASS CARPET HOUSE, at corresponding low prices. All Goods WARRANTED.

DOBSON'S,
525 & 527 Washington Street,
BOSTON.

A. GOVE & SON, 212 Border St., F. B. W. A. Coal.

Yeast Bread.

Always purchase the best flour, scald 1 quart of milk, when cool add 1-3 of a cake of compressed yeast, 1 teaspoonful of pulverized sugar, and flour enough to make it quite stiff, add a piece of butter half the size of an egg; cover tightly and set in a warm place to rise; in the morning knead it 20 minutes, then form into loaves, let it rise to the top of the pan (take about a pint of dough to a loaf); bake 3-4 of an hour.

R. F. G.

Parker House Rolls.

Take 2 quarts of flour, rub into it a tablespoonful of butter, put it into a deep dish, make a hole in the flour into which pour a pint of cold boiled milk, dissolve one-third of a compressed yeast cake in a little milk, and add to it; cover tightly and let it stand all night, in the morning add a tablespoonful of pulverized sugar, stir up and knead well; let it rise again, stir it again; roll it out on a board half an inch thick, cut with an oval cutter, spread with butter, and fold like a turnover, put them in the pan, let them rise one hour, bake in a quick oven fifteen or twenty minutes.

R. F. G.

Brown Bread.

One quart of sour milk, dissolve one teaspoonful of soda in a little hot water, and add to it, three cups of Indian meal, two cups of rye meal, one-half cup of molasses. Steam five hours.

Corn Cake.

Two cups of sour milk, add one-half teaspoonful of soda, dissolved in a little hot water; one egg beaten to a froth, two teaspoonsfuls of sugar, two cups of corn meal and one cup of flour. Bake in gem pans.

Steamed Brown Bread, very nice.

Two cups Indian meal, two cups graham meal, one cup flour, one cup molasses, one teaspoonful soda, a little salt. Pour hot water over the meal to scald it, then add the molasses. Steam four or five hours.

L. P. G.

DUPLEX LAMPS

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HOLIDAYS.

New designs of our own importation, mounted in old brass, and fitted with the new Extinguisher Duplex Burner.

New Styles!

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LOW PRICES!

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(OPPOSITE R. H. WHITE & CO'S).

• • • •

FINE GAS FIXTURES A SPECIALTY.

A. GOVE & SON, 212 Border St., Cumberland Coal.

Baked Brown Bread.

Three cups Indian meal, two cups Rye meal, one cup flour, three even teaspoons soda, three cups of luke warm water, a little salt. Bake three hours in a covered pan.

E. L. H.

Rye Muffins.

One pint rye meal, one pint flour, one pint milk, one-half cup sugar, two eggs, one teaspoonful salt, one teaspoonful soda, two teaspoonfuls cream tartar. Bake twenty minutes in a hot oven. Makes twenty-four muffins.

Genuine Parker House Johnny Cake.

Take two dishes; in the first put one cup flour, one cup meal, one and one half teaspoonfuls of cream tartar. In the second, one cup milk, one cup sugar, two eggs, one-half cup melted butter, one teaspoonful of saleratus. Stir the wet into the dry and bake quickly.

A. G. W.

Muffins.

One quart flour, one pint sour milk, one teaspoonful soda, one egg, butter size of an egg.

Apple Fritters.

Quarter and slice the apples. Make a batter of two eggs, one cup milk, a little salt and flour, or the same as for fried oysters. Put in your apples, and fry in hot fat.

Corn Fritters.

Grate sweet corn into a dish, and to one pint add one egg, one tea-cup of flour, one tablespoonful cream, one teaspoonful of salt, mix together and fry.

Fritters.

One pint flour, one teaspoonful of salt, one teaspoonful of cream tartar, one-half teaspoonful soda, one egg, one-half pint milk. Fry in hot fat.

JOHN W. CASEY,

DEALER IN

Groceries and Provisions,

134 Lexington St., cor. Brooks, E. Boston.

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A. GOVE & SON, 212 Border Street, CEMENT and LIME.

Pop Overs.

Two cups flour, one egg, one cup of milk, two teaspoonfuls of cream tartar, one teaspoonful saleratus, half cup sugar, two tablespoonfuls butter.

A. A. A

PIES.

Lemon Pie, very nice.

Take three dessert-spoonfuls of corn starch, dissolve in cold water, turn over it three cups boiling water. Take the yolks of five eggs and white of one, one and one-half cups sugar, three lemons, a little butter and salt, and add to the corn starch after it is cooled a little. Use only the juice of the lemons. Take the whites of the other four eggs and beat to a froth, when nearly beaten add a spoonful of pulverized sugar. Spread this over the pies after they are baked, and then set in the oven to brown. This quantity makes two pies.

L. P. G.

Cream Pie.

One cup sugar, three eggs, one and one-half cups flour, one teaspoon cream tartar, one-half teaspoon soda dissolved in a tablespoon of water. Salt and lemon.

Cream.

Two eggs, two tablespoons sugar, two tablespoons flour (full), one pint milk, let it boil. Thicken the flour with a little milk and stir all together. Salt and lemon.

Mock Mince Pie.

Three crackers rolled fine, two eggs, one-half cup butter, one half cup vinegar, one-half cup sugar, one cup water, one-half cup molasses, one-half pound raisins, chopped fine. Mix together. This makes two pies.

Wilmot's CLOTHING HOUSES,

261 & 263 Washington St.,

BOSTON.

747, 749 and 751 WASHINGTON STREET,

BOSTON.

250 & 254 ESSEX STREET,

SALEM, MASS.

A. GOVE & SON, 212 Border St. Sand and Bricks.

Rhubarb Pie.

Peel and chop the rhubarb very fine. To one cup of chopped rhubarb add one cup of sugar, one beaten egg, and a little butter or salt. This makes one pie.

A. G. W.

Chocolate Pie.

Two coffee cupfuls of sugar, three coffee cupfuls of flour, one coffee cupful of milk, small piece of butter, three eggs, two teaspoonfuls cream tartar, one teaspoonful soda. Bake in tins for Washington pie. Make the frosting of the whites of two eggs and brown it. For the filling take one-half pound of sweet vanilla chocolate, one teacupful of powdered sugar, yolks of two eggs, one cup boiling milk. This will make three pies.

Washington Pie.

Beat to a froth four eggs, and one and one-half cups sugar. Stir into this one SMALL cup of cold water, then two cups flour, in which is mixed one and one-half teaspoons baking powder. Bake in thin sheets and spread with jelly.

Frosted Lemon Pie.

Grated peel and juice of one lemon, one cup white sugar, three eggs (reserving whites of two for frosting). One-fourth cup cold water, little salt. Line the plate with pastry as for custard pie. When baked spread with frosting made of the whites of the two eggs, and two tablespoons of pulverized sugar. Set in the oven two or three minutes to brown lightly.

Mrs. C. D. H.

Squash Pie without Eggs.

One quart boiling milk, two Boston crackers rolled fine. Put to the boiling milk two teacups of strained boiled squash or pumpkin, a little salt, one cup sugar, extract of lemon, and a little ginger. If this quantity will not make two pies put in a little cold milk.

Joseph M. Towle,

MASON

AND

BUILDER.

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EAST BOSTON.

Mason Work and Jobbing of all
kinds promptly attended to.

A. GOVE & SON, 212 Border St., best Family Coal.

Lemon Pie.

Juice and grated rind of one lemon, one cup water, one tablespoon of corn starch, one cup sugar, one egg, and piece of butter size of an egg. Boil the water, wet the corn starch with a little cold water, and stir it in. When it boils up pour it on the sugar and butter. After it cools add the egg and the lemon. Bake with an upper and under crust.

Cream Pie.

Three eggs, one cup sugar, one and one-half cup flour, one teaspoon cream tartar, one-half teaspoon soda dissolved in two tablespoonfuls of milk.

Cream.

Two eggs, one cup sugar, one-half cup flour, one pint milk, a little salt.

Washington Pie.

One cup sugar, one-half cup butter, two eggs, one-half cup milk, two cups flour, one teaspoon soda, two teaspoons cream tartar. This makes two pies.

Cranberry Pie.

One quart cranberries, chopped fine, two cups sugar, one cup molasses, one tablespoon corn starch, dissolved in a little water, then pour a cup of boiling water on it. Add salt and nutmeg.

Apple Pie.

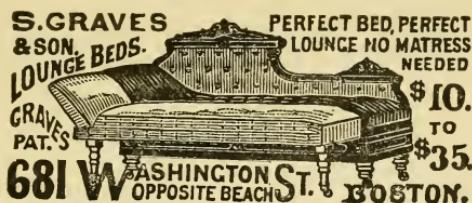
Line a deep pie dish as for a custard. Pare core and quarter enough apples to fill it; one-fourth cup of sugar, little butter, and one cup of milk poured over it. Bake till apples are done and serve hot.

A. G. W.

Lemon Pie.

One lemon, grate and squeeze the juice, one cup sugar, a little more than a cup of milk, one tablespoonful corn starch, yolks of three eggs. Bake without an upper crust. Make a frosting of the whites with four tablespoonfuls of powdered sugar. Brown in the oven

E. Y. O.



N. B.—This Lounge Bed has been exhibited at Fairs and advertised at large expense, resulting in a popular verdict in its favor. Beware of infringements and imitations. All our beds are labeled inside, **Graves' Patent Improved Lounge Bed.** We furnish Parlor Suits (including our Sofa Bed) in latest designs.

Custom Make. Warranted.

Please notice the following points :

1. When closed, they are and appear just like a Sofa or Lounge.
2. The back is put on strong like a Lounge.
3. You can tuck in the bed clothes at the back.
4. Room enough between the slats for bedclothes.
5. When open, they are a nice bedstead, stronger than most bedsteads, and a complete spring bed.
6. A firm bolster across the head end.
7. A strong and easily adjusted foot board.
8. Each of the 6 legs are fastened strong, and are on rollers, so you can roll the bed about the room.
9. They have 24 to 42 full length Spiral Springs.
10. The open bed is as high as a seat.
11. They are not hard in the middle of the bed.
12. We warrant the frames to be durable and the upholstering very thorough.
13. We make to order extra long, wide, or thick.

A Bedstead, Spring Mattress and Bolster cost \$10. GRAVES' Lounge Bed is a better bed at \$10. Thus the Lounge *costs nothing*, and the case is the same as the price advances, till at \$35 you get equal to a nice finished Black Walnut Bedstead and best Curled Hair Mattress, on 42 Spiral Springs, that would cost \$35, and so you have *for no cost* a large Parlor Sofa or Lounge, with best curled hair seat, and save rent of one room.

A. GOVE & SON, 212 Border St., Free Burning Coal.

Mince Pie.

One pound suet, three pounds beef, salt the meat a little, three pounds apples, one pound raisins, one pound brown sugar, one pint boiled cider, one-half pint molasses, cloves, allspice, cinnamon, mace and nutmeg to taste.

E. Y. O.

Washington Pie.

Take two-thirds cup sugar, one-third cup butter, one egg, one and one-half cups of flour, one-half cup milk, one teaspoonful yeast powder.

E. Y. O.

Cream Pie.

Two eggs, one cup sugar, one-half cup water, one-half teaspoonful soda dissolved in water, one teaspoonful cream tartar, one and one-half cups flour, small lump butter. This makes one pie.

Cream for Pie.

One-half cup of sugar, one-half cup of flour, one egg, one-half pint boiling milk.

E. S. N.

Mince Pie Meat.

Four bowls meat, eight bowls apples, four bowls sugar, two bowls molasses, three pints cider, one pound butter or suet, three tablespoonfuls cinnamon, two tablespoonfuls cloves, one tablespoonful mace, two tablespoonfuls nutmeg, two pounds raisins, other fruit to taste.

A. A. A.

PUDDINGS.

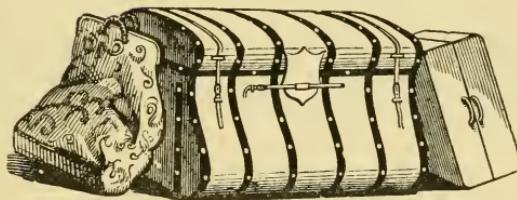
Frosted Corn Starch Pudding.

One quart milk, when it boils stir in three large spoonfuls of corn starch, wet in a little cold milk, yolks of three eggs, a little salt. When cool frost with the whites of the eggs, and two-thirds cup of sugar. Place little squares of jelly on top of the frosting.

A. G. W.

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Amherst Pudding.

One cup molasses, one-half cup sugar, one cup milk, one cup suet, one-half cup butter, one egg, one teaspoonful soda. Mix like ginger cake.

Baltimore Pudding.

One cup suet (chopped fine), one cup boiling water, one cup molasses, one cup raisins, three and one-half cups flour, one teaspoonful soda, little salt, spice to taste. Steam three hours.

Cottage Pudding.

One cup sugar, two-thirds cup milk, butter size of an egg, two cups flour, two tablespoons yeast powder, two eggs. Eat with sauce.

Chocolate Pudding.

Put one quart of milk to boil, then add four spoonfuls of corn starch mixed with cold milk, then add three spoonfuls of chocolate grated fine, salt to taste. Eat with cream and sugar.

Cottage Pudding.

One cup milk, one cup sugar, one-half cup melted butter, two cups flour, one egg, one teaspoonful soda, two teaspoonfuls cream tartar.

Chocolate Custard.

One quart milk, three ounces chocolate boiled together till thoroughly mixed. Then take off the fire and add four eggs; thoroughly beat in; season to taste with sugar, salt, &c.

Cocoanut Pudding.

Soak three tablespoonfuls of tapioca over night. Scald one quart milk, stir in the tapioca and scald ten minutes. Then mix yolks of four eggs, one-half cup sugar, three tablespoonfuls of prepared cocoanut, and stir into the milk and scald five minutes more. Pour into a pudding dish. Beat the whites of the eggs with four tablespoonfuls of sugar for frosting. Sprinkle cocoanut on top of frosting, and brown in the oven. Set away to cool.

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Indian Pudding.

One quart boiling milk, three tablespoonfuls meal, one-third cup molasses, one egg, a little salt. Mix all well together with a little milk; pour into the boiling milk; boil a minute or two, then pour into a dish, then put in one cup of cold milk, a small piece of butter, a little nutmeg or lemon. To be eaten with sauce.

E. L. H.

Fruit Pudding.

One cup sugar, three tablespoonfuls melted butter, one cup milk, two heaping cups flour, one teaspoonful soda, two teaspoonfuls cream tartar, one large cup of cranberries.

E. L. H.

College Dumplings.

Small loaf of Baker's bread, one pint milk, one-half cup butter, three-fourths cup sugar, one cup raisins, one cup currants, one-half cup citron (cut fine), three eggs. Bake in cups and serve with hot sauce.

Rice Croquettes.

One cup cooked rice, one-half cup milk, one egg, one tablespoonful of sugar, one-half teaspoonful salt, one tablespoonful butter, nutmeg. Put milk on to boil, add rice and seasoning when it boils, and then the egg; stir one minute, then take off and cool, when cool shape and roll in egg and bread crumbs, and fry in hot fat.

Baked Indian Pudding.

Boil two quarts milk, add thirteen tablespoonfuls of Indian meal, moistened with a little milk. When it thickens pour into a deep pudding dish, add one cup molasses, one teaspoonful salt. Before putting in the oven, add a pint more of COLD milk, and DO NOT STIR IT. Bake three or four hours.

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Eureka Cons. (Nevada)	Indian Queen (Nevada)
Bulwer Cons. (California).	Gem (Colorado).

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Tapioca Pudding.

Take two tablespoonfuls tapioca, soak it over night, in the morning take one pint milk, yolks of two eggs, a little sugar and salt. Cook all together a few minutes and flavor; beat the whites to a stiff froth, then pour the mixture over them. To be eaten cold without sauce.

Berry Pudding.

One quart berries, one cup molasses, one cup milk, one teaspoonful soda, one teaspoonful cream tartar, little salt, flour to make a stiff batter. Steam one hour. Serve with sauce.

Railroad Pudding.

Three cups flour, one cup suet, one cup milk, one cup molasses, one teaspoonful soda. Steam two hours.

Tapioca Pudding—Serve Cold.

One-half cup pearl tapioca, one pint hot milk, the yolks of three eggs beaten with two tablespoonfuls of sugar. Mix with the tapioca and milk a little salt, and put in the oven to thicken, stirring occasionally. Beat the whites with a little more sugar, to a stiff froth and spread over the pudding while hot. Put in the oven to brown. Serve cold with cream and sugar.

E. Y. O.

Baltimore Pudding.

One cup molasses, one cup milk, three-fourths cup butter, one cup raisins (stoned), three and one-fourth cups flour, one teaspoonful soda (dissolved in a little hot water). Steam three hours. To be eaten with sauce.

R. F. G.

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Sauce.

One cup sugar, one-half cup butter, beaten together, add one egg well beaten, one cup boiling milk, spice to your taste, stir slowly, and set on the ice till used.

R. F. G.

Sauce for Pudding.

Two eggs, beat whites and yolks separately, add one cup sugar.

R. F. G.

Cold Sauces.

One cup butter, two cups powdered sugar, one egg; beat together to a foam. Flavor with lemon.

Sauce for Boiled Pudding.

Butter size of an egg, one-half cup sugar, two eggs, a little boiling water thickened with a teaspoonful of flour; pour on the eggs and sugar beaten to a cream, and flavor.

Henrietta Sauce.

Ten tablespoonfuls water, six of sugar, two of milk, four of butter. Heat the sugar and water very hot, until it melts the butter, but do not let it boil. Add wine and nutmeg just before using.

Foaming Sauce.

One cup butter, two cups sugar, two eggs (whites), one-fourth cup boiling water and essence. Beat butter and sugar to a cream, add whites of eggs unbeaten, when all is smooth add water. Set in a pan of hot water, and beat until smooth.

Velvet Cream.

Whites of four eggs beaten to a stiff froth, two tablespoonfuls each of sugar, currant-jelly and raspberry jam. Eaten with sponge cake it is a delicious dessert.

A. G. G.

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CAKE.—Delicious Cake.

Two cups white sugar, one cup butter, one cup milk, three eggs, one teaspoonful of cream tartar, one-half teaspoonful soda, three cups flour.

Pound Cake.

One cup butter, one cup sugar, four eggs, two tablespoonfuls cold water, one teaspoonful cream tartar, one-half teaspoonful saleratus (sifted), with one and one-half cups flour. This makes one loaf very nice.

A. G. W.

Frosting for Pound Cake.

One teaspoonful gelatine dissolved in one large spoonful cold water. When nicely dissolved add two teaspoonfuls boiling water a little vanilla, and one cup of powdered sugar.

H. B. T.

Citron Cake.

Two cups sugar, one-half cup butter, four eggs, one cup sweet milk, flour to thicken, one teaspoonful cream tartar, one-half teaspoonful saleratus sifted with the flour. Add one-half pound citron, cut in very thin slices.

A. G. W.

Soft Gingerbread.

One cup molasses, one teaspoonful soda, one teaspoonful ginger one-third cup butter or lard, a pinch of salt; stir this together, then pour on one-half cup boiling water, flour enough to make a thin batter. Bake about an inch deep, in a sheet. Beat well after adding the flour

French Cake.

One-half cup butter, two cups sugar, three and one-half cups flour, four eggs, three teaspoonfuls baking powder, or two teaspoonfuls cream tartar, and one teaspoonful soda, one cup milk. Fruit can be added if desired.

REMOVAL!

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Thankful for former patronage and trusting to receive a continuance of the same, we shall give all who call on us a cordial welcome.

Respectfully,

ALONZO COY.

JOSEPH H. COY.

Gingerbread.

One cup molasses, one-half cup lard, one-half cup hot water, one teaspoonful soda.

Cold Cake.

Yolks of three eggs, one and one-half cups sugar, two-thirds cup butter, two and one-half cups flour, one-half cup milk, one teaspoonful cream tartar, one-half teaspoonful soda.

Delicate Tea Cake.

Three eggs (whites), one cup pulverized sugar, one-half cup sweet milk, two and one-half cups flour, one-half cup melted butter, one-half teaspoonful soda, one teaspoonful cream tartar.

Jenny Lind Cake.

One egg, three cups flour, one cup sugar, one cup milk, one teaspoonful cream tartar, one-half teaspoonful (large) soda. To be eaten in place of bread.

Marble Cake.

LIGHT PART.—One and one-half cups sugar, two thirds cup butter, one cup milk, four eggs (whites), one-half teaspoonful soda, one teaspoonful cream tartar, two and one-half cups sifted flour, lemon.

DARK PART.—One cup sugar, one cup molasses, two-thirds cup butter, one-half cup milk, four eggs (yolks), and one egg added, two and one half cups flour, one teaspoonful cream tartar, one-half teaspoonful soda. Spice to suit.

Jelly Cake.

Three eggs, one cupful sugar, one cupful flour, one teaspoonful cream tartar, one-half teaspoonful soda. Bake in a quick oven. Roll with jelly when hot.

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EAST BOSTON.

Blueberry Cake.

Four cupfuls flour, one cupful milk, one cupful sugar, one-half cupful melted butter, two eggs, one and one-half teaspoonfuls cream tartar, one teaspoonful soda, one pint berries, rubbed in a dish of flour.

White Mountain Cake.

One cup butter, two cups sugar, three cups flour, four eggs, one cup milk, one teaspoonful cream tartar, one-half teaspoonful soda. Flavor.

Chocolate Cake.

One-half cup butter, one and one-half cup sugar, four eggs (whites) beaten to a stiff froth, one-half cup milk, with one-half teaspoonful soda, and one teaspoonful of cream tartar, beaten in it two and one-half cups flour. Flavor with vanilla. Bake in two thin sheets.

Frosting.

Two bars prepared chocolate, grated fine, one cup powdered sugar, whites of two eggs, beaten to a stiff froth. Mix and put half between the two layers of cake, and half on top.

Corn Starch Cake.

Three eggs (whites), one cup sugar, one-half cup corn starch, one half cup butter, one cup flour, one-half cup milk, one fourth teaspoonful soda, one-half teaspoonful cream tartar. Flavor with lemon.

Strawberry Short Cake.

One quart flour, one teaspoonful soda, two teaspoonfuls cream tartar, butter the size of an egg; mix with milk very soft, and bake quickly. Split into two or three parts, butter one of the parts, sprinkle sugar on, then put on a layer of strawberries, and cover them with cream. Lay on the other part, and sprinkle fine sugar on the top. This is a good rule for any fruit.

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Fruit Cake.

Two cups sugar, two cups molasses, one pint butter, ten eggs, three tablespoonfuls brandy, one teaspoonful soda, two pounds raisins, two pounds currants, one-half pound citron; spice to taste; flour enough to make a spoon stand straight.

E. L. H.

Wafers.

One cup white sugar, one-half cup butter, two eggs, one-third teaspoonful soda. Flour to roll thin.

Mrs. C. D. H.

Doughnuts.

One quart flour, two teaspoonfuls cream tartar sifted with the flour, piece of butter size of a large nutmeg, one cup sugar, two-thirds teaspoonful soda, dissolved in one cup milk, two eggs, little salt. Flavor with nutmeg.

E. L. H.

Sponge Cake.

Five eggs beaten very light, one-half pound sugar, one-fourth pound flour; stir as little as possible, after putting in the flour. Bake twenty minutes.

Ginger Snaps.

One cup molasses, one large spoon lard, one teaspoonful salt, one teaspoonful ginger. Boil together. One teaspoonful soda in a little water. Flour to roll thin.

Mrs. C. D. H.

Mock Loaf Cake.

One cup sugar, one-half cup shortening (half lard and half butter), one egg, one-half teaspoonful soda, one teaspoonful cream tartar, one-half cup milk, two cups flour, raisins and nutmeg. Bake in a quick oven.

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Cookies.

One cup butter, two and one-half cups sugar, two eggs, four tablespoonfuls milk, a little nutmeg, one teaspoonful saleratus, flour to thicken (no cream tartar required). These are very nice and keep well.

F. B. W.

Cake Custard.

Moisten two cupfuls of stale cake, with a custard made of one pint milk, four eggs, two tablespoonfuls of sugar. Put into buttered cups, set in a pan of hot water, and bake in a moderate oven, until the custard is firm. Turn out and serve with any kind of pudding sauce.

A. G. W

English Walnut Cake.

One cup sugar, one-half cup butter, one-half cup milk, two cups flour, two eggs, one teaspoonful cream tartar, one-half teaspoonful soda, one large cup raisins, one large cup nuts (chopped fine). Flour the nuts and raisins before putting them in the cake.

Cream Cake.

Put two well beaten eggs into a teacup, fill it up with sweet cream, then take one cup of sugar, one cup flour, one small teaspoonful of soda, two teaspoonfuls of cream tartar, beat well together and flavor to taste. Bake in a shallow pan.

Cup Cake.

One cup butter, two cups sugar, three and one-half cups flour, one cup milk, four eggs, one teaspoonful soda, two teaspoonfuls cream tartar, salt.

Berry Cake.

One cup sugar, one cup milk, one teaspoonful saleratus, two teaspoonfuls cream tartar, one pint flour, two eggs, one pint berries.

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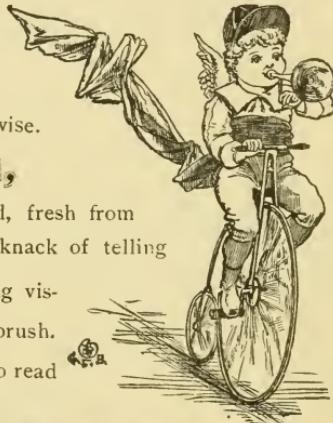
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Economy Cake.

One-half cup butter, one-half cup sugar, three cups flour, three eggs, one teaspoonful cream tartar, one-half teaspoonful saleratus, one cup milk, one-half cup currants.

Seed Cake.

Five cups flour, two cups sugar, one cup lard, one egg, one teaspoonful cream tartar, one-half teaspoonful soda, a little salt. Seeds to your liking. Mix with cold milk.

Dolly Varden Cake.

Two cups flour, one cup sugar, one-half cup butter, one-half cup milk, two eggs (whites), one-half teaspoonful saleratus, one teaspoonful cream tartar. Frosting (for the same), yolks of two eggs, fifteen teaspoonfuls sugar.

Cookies.

Two cups sugar, one cup butter, two eggs, one-half cup milk, two teaspoonfuls yeast powder; flour to make quite stiff; flavor to suit the taste.

Porter Cake.

One and one-quarter cups sugar, one-half cup butter, one-half cup milk, two cups flour, three eggs, one-half teaspoonful cream tartar, three-fourths teaspoonful soda; lemon to flavor.

Blueberry Cake.

One cup sour milk, one cup sugar, one egg, one teaspoonful soda, one tablespoonful butter, two and one-half cups flour.

Charming Cake.

One cup of butter (washed), two cups of pulverized sugar, beaten together, add five eggs, after beating yolks and whites separately, dissolve one-third of a teaspoonful of soda in hot water, put it into one-third of a cupful of milk, add to the other ingredients, one-third of a teaspoonful of cream tartar, mixed in three cups of flour added. Bake in a loaf one hour and frost; if baked in sheets add a little more flour and milk.

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THOS. F. SWAN, 12 Cornhill, Boston, Paper Hangings.

Cream Cakes.

One-half pint of water, boil the water and melt one-half cup of butter into it, add one and one-half cups of dry flour, dissolve one-fourth teaspoonful soda in a little hot water and add to it. When cool add five well beaten eggs. Bake twenty minutes in a quick oven.

Cream for Filling.

One-half cup of flour, one cup of sugar, one pint of milk, two eggs, scald the milk and sugar together, add the flour dry, then the eggs well beaten. When cool fill the cakes.

R. F. G.

Snowball Cake.

One cup sugar, one half cup butter, two cups flour, three eggs (whites), one teaspoonful cream tartar, one-half teaspoonful saleratus. Beat butter and sugar together, add the whites of the eggs beaten in stiff foam, then the flour with cream tartar sifted in, and milk and soda last.

Nut Cake.

One pound flour, one pound sugar, three-fourths pound butter, one-half cup milk, two teaspoonfuls cream tartar, one teaspoonful saleratus, six eggs, one pint bowl of nuts.

E. Y. O.

Sponge Cake.

Two cups flour (sifted into the cup), one cup sugar, one-half cup water, three eggs (the whites of one left out for frosting), one teaspoonful yeast powder, one-half teaspoonful salt.

E. Y. O.

Bride's Cake.

One-half cup butter, two cups sugar, one cup water, three cups flour, whites of five eggs, one teaspoonful saleratus, two teaspoonfuls cream tartar. Flavor with almond. Bake in a quick oven and frost.

E. Y. O.

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THOS. F. SWAN, 12 Cornhill, Boston, Paper Hangings.

Chocolate Cake.

Two cups sugar, one cup butter, one cup milk, three and one-half cups flour, five eggs, leaving out whites of two, one teaspoonful cream tartar, one-half teaspoonful soda.

FROSTING FOR SAME.—Whites of two eggs, one and one-half cups sugar, six tablespoonfuls grated chocolate. Flavor with lemon.

C. B.

Doughnuts.

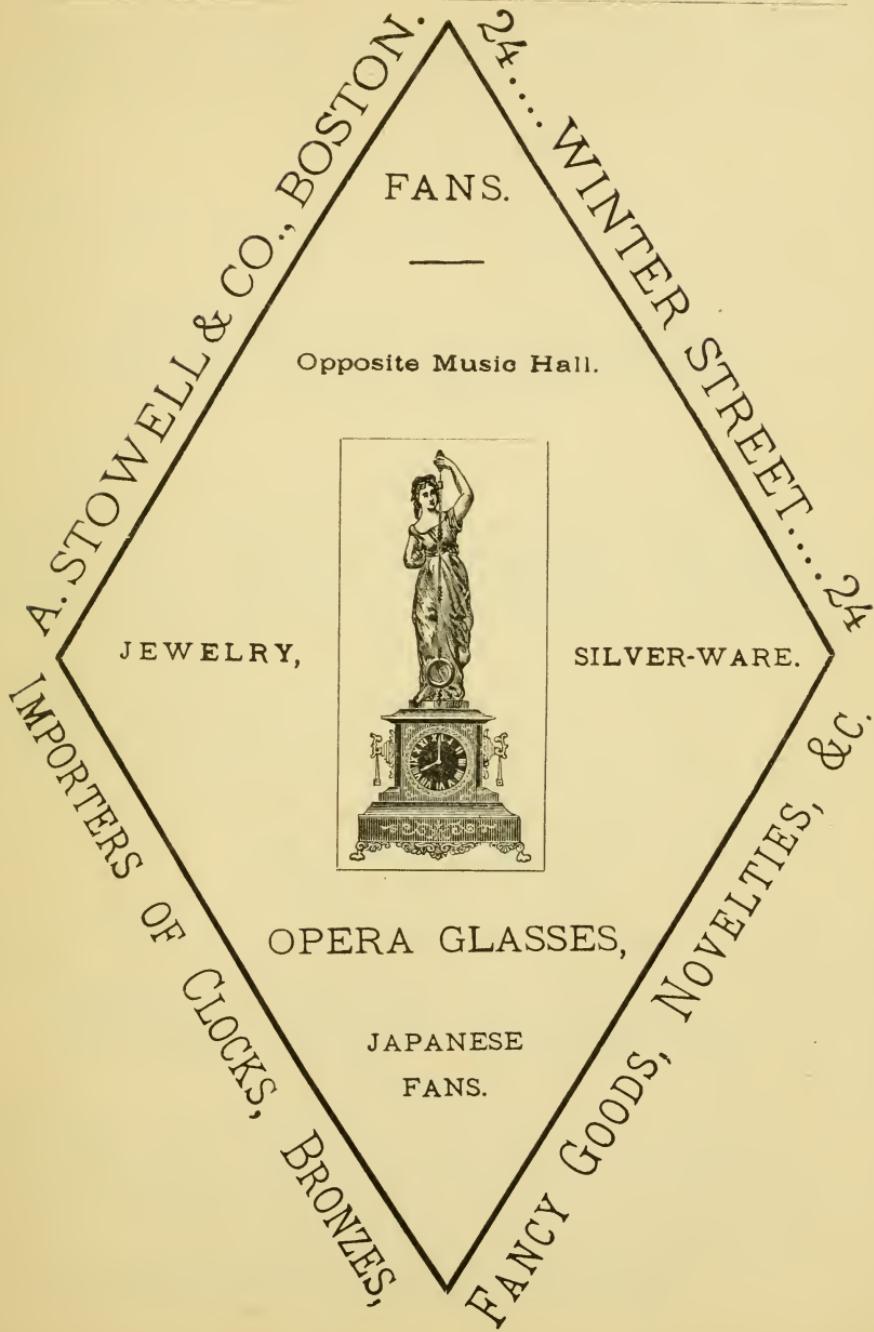
One cup sugar, one cup milk, two eggs, one tablespoonful butter, a little salt, one teaspoonful cream tartar, one-half teaspoonful soda, flour enough to roll out. Spice to taste.

E. Y. O.

Rochester Jelly Cake.

One and one-half cups sugar, two eggs, one-half cup butter, three fourths cup milk, two heaping cups of flour with one teaspoonful cream tartar, one-half teaspoonful soda dissolved in the milk. Put half the above mixture in a small shallow tin, and to the remainder add one teaspoonful of molasses, one-half cup raisins or currants, one-half teaspoonful cinnamon, cloves, allspice, and a little nutmeg, one tablespoonful of flour. Bake this in same kind of tin. Put the sheets of cake together while warm, with jelly between.

E. Y. O.



THOS. F. SWAN, 12 Cornhill, Boston, Paper Hangings.

Walnut Cake.

One cup butter, two cups sugar, five eggs, two teaspoonfuls cream tartar, one teaspoonful soda, one cup milk, one pound English walnuts, one pound raisins, (stoned), one pound flour, (equal to about three and one-half cups flour).

E. Y. O.

Vermont Cake.

Three eggs, one cup sugar, one-half cup milk, one half cup butter, one-half teaspoonful soda, one teaspoonful cream tartar, two and one-half cups of flour. Salt and vanilla for flavoring.

E. S. N.

Orange Cake.

Two cups sugar, two and one-half cups flour, one-half cup water, juice of one orange, yolks of five eggs and whites of three, one-half teaspoonfulsoda, one teaspoonful cream tartar, or two of yeast powder, pinch of salt. Bake in three tins.

Paste for the Above.

Part of the juice and a very little of the grated rind of one orange, whites of two eggs, beaten to a stiff froth and made stiff with powdered sugar. Spread this on cake.

E. Y. O.

Crumlets.

Two eggs, two-thirds cup butter, one and one-half cups sugar, one cup chopped raisins, two tablespoonfuls milk, one teaspoonful cream tartar, one-half teaspoonful saleratus, cinnamon, salt, flour to roll out as thick as doughnuts. Cut with a cake cutter.

E. S. N.

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FANCY DISHES.—Fruit Ice.

Juice of three lemons, one quart of boiling water, one quart of sugar, one-half pint fruit of any kind. Let it stand until cold, then freeze it.

Lemon Sherbet.

Juice of five lemons, one pint sugar, one quart water, one tablespoonful gelatine. Soak gelatine in a little water, boil one cup water and dissolve gelatine in it. Mix together sugar, water, gelatine and lemon juice, strain into a can and freeze it.

Lemon Sherbet.

Two quarts cold water, two teaspoonfuls gelatine, one quart sugar, juice of six lemons. Dissolve the gelatine in a half pint of the water, mix the other ingredients as for lemonade. Freeze the same as for ice cream. When it is frozen quite hard pack in a mould, and set in the same water in which it was frozen, letting it stand till ready to serve.

Mrs. C. D. H.

Fried Tomatoes.

Do not pare them, but cut into slices, like apples, dip in pounded crackers and fry in butter.

Strawberry Blance Mange.

Stew nice ripe strawberries, strain off the juice, and sweeten to taste. Place over the fire, and when it boils, stir in two tablespoonfuls of corn starch, wet in cold water to every pint of juice. Pour into moulds, wet in cold water and set away to cool. Serve with cream and sugar. Raspberries and blackberries cooked the same way are very nice.

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Grate the rind of one lemon, add the juice of two lemons to a pint of cold water, bring it to a boil, then add five well beaten eggs, set on ice till used. Fill in glass cups.

R. F. G.

Fruit for Dessert.

Beat well the white of an egg, with a little water, dip the fruit in and roll it immediately in powdered sugar, place it on a dish, and leave it five or six hours, then serve. A more beautiful and exquisite dessert than a plate of currants thus dressed cannot be had.

Scrambled Eggs.

Beat up six eggs, season with a little salt and pepper, put a little piece of butter into the frying pan, and when it is hot turn in the eggs, stir it until it thickens and eat hot.

Spanish Cream.

To one pint milk add one-third package of gelatine. Place over a kettle of boiling water. Beat the yolks of three eggs, and four tablespoonfuls of sugar. Stir into the milk, after the gelatine has dissolved add a little salt. Stir constantly until it begins to thicken. Take from the fire and add the whites of the eggs, thoroughly beaten. Stir five minutes. Flavor and put in a mould to cool.

E. Y. O.

Jellitina.

One package of gelatina, dissolved in one pint of cold water. Stand twenty minutes, then add one quart of boiling water, and two cups of sugar, juice of two lemons. Strain it all into bowls.

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Chocolate Caramels.

One cup molasses, one cup sugar, one-half cup milk, one-half cup cake chocolate. Mix the chocolate and milk to a smooth paste. Boil all together twenty minutes. When nearly done add a piece of butter the size of an egg. Flavor with vanilla.

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**Lemon Candy.**

Two cups white sugar, one cup water, one half cup vinegar. Boil quickly. Flavor with lemon before pouring from the pan.

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Three cups molasses, one cup sugar, a little butter, a little vinegar. A pinch of soda put in just before you pour it from the pan.

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Two cups sugar, one-half cup water, two teaspoonfuls vinegar, butter the size of half an egg.

**Everton Taffy.**

One cup molasses, one cup sugar, three-fourths cup butter. Boil not quite as long as for molasses candy. Pour it on buttered plates.

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Four pounds ripe tomatoes (sliced), three pounds light brown sugar. Cook together till the fruit is soft. Then add one-half ounce whole cloves, and five sliced lemons. Cook till the lemon is tender.

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Four pounds berries, one pound sugar. Dissolve the sugar in a little water. When the berries have been thoroughly cooked in this syrup, skim them out into a stone jar. Boil the syrup till it thickens, reducing the quantity at least one-fourth, then pour over the berries. This will be ready for filling pies. Add about two tablespoonfuls of water for each pie.

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Eighteen ripe tomatoes, one onion, three green peppers (chopped fine), one cup sugar, two and one-half cups vinegar, two teaspoonfuls salt, one teaspoonful all kinds spice. Bottle for use.

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One peck of green tomatoes, twelve large onions, six peppers (all chopped fine), sprinkle on one cup salt, and let it stand over night. In the morning strain through a sieve, and add one pound of sugar, one ounce white mustard seed, one tablespoonful each of cloves, cinnamon, and allspice, and boil twenty minutes. Whole spice.

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| 3 feet by 6 feet                    | - | - | - | - | 5.85    |
| 2 feet 6 inches by 5 feet 6 inches, |   |   | - | - | 3.87    |
| 2 feet 2 inches by 4 feet 9 inches  |   |   | - | - | 3.15    |
| 1 foot 7 inches by 4 feet 6 inches, |   |   | - | - | 2.45    |
| 1 foot 6 inches by 3 feet           | . | - | - | - | 1.45    |

BRUSSELS TAPESTRY

75 Cents Per Yard.

We have over 4000 yards in 26 different patterns, GOOD  
QUALITY and LATE STYLES.

H. A. HARTLEY & CO,

95 TO 105 WASHINGTON STREET.

## IF.

If, gentle reader, you would learn to make,  
A first-class oyster stew,  
Go call on Mrs. Ryder, some fair day,  
And she will counsel you.

If you would hear a wild and fearful tale,  
Of danger on the seas,  
'Tis told by Mrs. Adams, in a way  
That cannot fail to please.

If you would see a silk quilt, beautiful  
And simple in design,  
I'm sure that Mrs. Noble will show hers ;  
She cannot well decline.

If you've a thousand tickets you would sell,  
For any worthy cause,  
Seek help from Mrs. Gove, and she'll dispose  
Of them without a pause.

If you would gain an invitation kind,  
To sail upon the sea,  
Ask Mrs. Porter. Mr. Porter's yacht  
Will at your service be.

If you would learn to make delicious tarts,  
Flakey, and rich, and rare,  
Beg quiet Mrs. Morley for her rule,  
She'll not refuse your prayer.

If you've a great rehearsal to conduct,  
And have no parlors large,  
Seek Mrs. Downing. All her house is yours,  
Quite free of any charge.

If you would lessons take in classic lore,  
Latin and Greek and all,  
Miss Lizzie Downing will instruct you well,  
Don't be afraid to call.

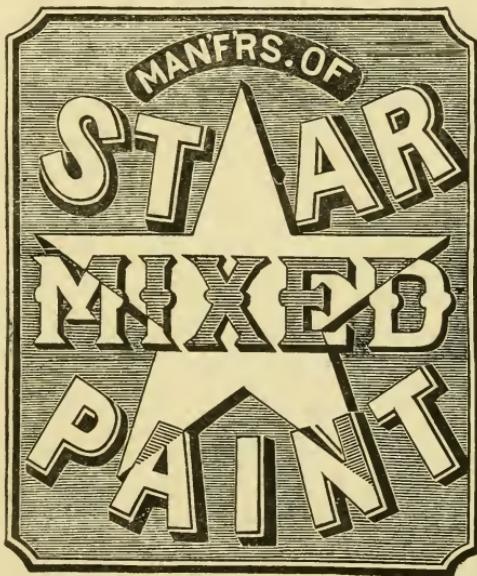
If you would like to see a modern house,  
Stylish, and fresh, and new,  
Go visit Mrs. Bailey any day,  
And she will welcome you.

If you would write in lines as musical  
And sweet as rippling rills,  
Take pen and paper to the parsonage,  
And learn of Mrs. Hills.

C. H. GILMAN & CO.,  
MANUFACTURERS OF  
**PAINTS, COLORS AND VARNISHES,**  
PAINTERS' SUPPLIES.

ROOF PAINTS.

YACHT PAINTS



PAINTS, VARNISHES AND STAINS "IN  
PATENT STRIP CANS" FOR FAMILY  
USE A SPECIALTY.

WHOLESALE and RETAIL.

18 DECATUR STREET, COR. LIVERPOOL,  
EAST BOSTON.

If you would know how the front seats in church  
Those farther back excel,  
Since Mrs. Tracey's change of pew, I think  
That she could tell you well.

If you would see a green and level lawn,  
Extensive, fresh and fair,  
You'll find one beautifying Monmouth Street,  
In Mrs. Fletcher's care.

If you would learn to row with matchless skill,  
All up and down the bay,  
Perhaps Miss Rena Atwood will instruct  
Some calm and pleasant day.

If you delight in Hawthorn's genius rare,  
And love to hear his praise,  
In Mrs. Shepard you will find a friend  
Who knows his works and ways.

If you would learn about the mission-cause,  
No one can better tell  
Than Mrs. Phinney Every phase and form  
To her is known quite well.

If you've a little child, and have no skill  
In making dresses gay,  
Ask Mrs. Allen. Pretty little gowns,  
She'll fashion any day.

If, to preside at any meeting grand,  
Should one day be your fate,  
Mrs. McCausland well may show you how,  
With dignity and state.

If you would see a dark-eyed baby-girl,  
Winsome, and fresh, and sweet,  
Mrs. Montgomery's little Alice rules  
At 91 Trenton Street.

If you are not acquainted with the man  
Resembling our M. D.,  
Seek Mrs. Blanchard. She will introduce  
Her husband unto thee.

If you have charge of tableaux, and you need  
A grandma grave and sweet,  
Put Mrs. Nelson Williams in costume,  
Your picture is complete.

## NEW YORK LIFE INS. CO.

|                                                          |   |               |
|----------------------------------------------------------|---|---------------|
| Assets, Jan. 1, 1882,                                    | . | 47,228,781.64 |
| Liabilities, Mass. Standard,                             | . | 40,347,501.00 |
| Surplus,                                                 | . | 6,881,280.64  |
| New York State, over                                     | . | 10,000,000.00 |
| Policies in force,                                       | . | 53,927        |
| Insuring                                                 | . | 151,760,824   |
| All kinds of Life Endowment and Tontine policies issued. |   |               |

**New England Branch Office, Rialto Building,**

Corner of Milk and Devonshire Streets,

**BOSTON, MASS.**

**BEN. S. CALEF, . . . Manager.**

**GORHAM BROS.,**

**House, Ship and Sign Painters,**

**29 West Sumner Street,**

If you would spend a pleasant afternoon,  
And laugh the hours away,  
Go visit Mrs. Hartford, you will wish  
That you might always stay.

If you would know the legends of our church  
In days of long ago,  
Go hear them from the lips of Mrs. Howe,  
In accents faint and low.

If you are choosing a committee, wise  
And energetic too,  
Add Mrs. Wood. With patience she will strive  
Always her part to do.

If you're invited to a candy-pull,  
And you would like to know,  
How long to pull to make the candy light,  
To Mrs. Coltman go.

If you would know a lady, generous  
And bountiful indeed,  
Be introduced some day to Mrs. Pease,  
And tell her all you need.

If you are feeling rather out of sorts,  
And weary and depressed,  
Invite Miss Susie Mayo to your home,  
Her spirits are the best.

If you would know how fair and beautiful  
Are Lynnfield's quiet dales,  
Miss Clara Robinson can well describe  
Its mountains and its vales.

If you would hear a fair report and true,  
Of camp meeting this year,  
I think that Mrs. Chandler can describe  
Its glory and good cheer.

If you have never seen old Salisbury town,  
And wish to visit there,  
Ask Mrs. French to let you go with her  
And breathe its quiet air.

If you would like to know how great a pain  
Small finger-felons cause,  
I'm sure that Mrs. Towle could tell you well  
Without a moments pause.

**W. B. PARAZINA**

**32 Hanover Street,**

**BOSTON.**

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**Diamonds, Gold & Silver  
Watches, &c.**

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**32 Hanover Street,**

**BOSTON.**

**W. B. PARAZINA.**

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# RANGES,

HOLLOW WARE, IRON SINKS, STOVE

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**28 and 30 UNION and 17 FRIEND STREETS.**

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**Jobbing Promptly Attended To.**

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COUNSELLOR AT LAW,

40 WATER STREET, - ROOMS 18 and 19,  
**BOSTON.**

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IMPORT DIRECT FROM MANUFACTORIES IN

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IN WHITE AND DECORATED.

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ORNAMENTAL AND PLAIN

BREAKFAST, DINNER AND TEA SETS,

In Porcelain, Semi-Porcelain and Stone Ware.

## Bric-a-Brac,

IN GLASS, CHINA, EARTHEN, STONE AND TERRA-COTTA.

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Services of every description, for Household,  
Hotel and Steamer Use.

# Abram French & Co.

89, 91 & 93 Franklin, & 211 to 217 Devonshire Sts.

## YE MALES.

For "firstly" our pastor we mention,  
Please give to his sermon attention ;  
We also might state his name, Hills ;  
Then our financial brother, E. Langell,  
Appears on our list. He's an angel  
For working and paying our bills.

We now are expected to handle a  
Class leader, our brother Chandler,  
Stalwart of camp-meeting fame.  
Then, also, our Western friend, Noble.  
Who rhymes, you will notice, with trouble,  
Noble by nature and name.

And our black whiskered brother, Montgomery,  
Who when put on a committee helps form a re-  
ally successful affair every way.  
With the name of our friend, Silas Porter,  
We cannot find rhyme as we "orter"  
But for all that report him "O.K."

We welcome our quiet friend, Coltman,  
Tho' one you should never assault, man,  
For the size of his biceps is known.  
Then strong in conviction, our Ryder,  
A temperance man, even to cider,  
And our genial friend, Samuel Doane.

Then we advertise freely our Downing,  
Contractor, we trust he's not frowning,  
And agree not to rhyme him again.  
Here appears too the broad shouldered Hart-  
Ford, whose name will rhyme only in part ;  
And the boat-racing muscular Crane.

Then follows a Steward, our Atwood ;  
We cannot find any phrase that would  
Do justice to him or our Gove.  
The former attends to finances ;  
The latter our pleasure enhances,  
For HE let us rhyme him with "stove,"

Young ladies (just finished at Madam's).  
Say "de trap," so we of our Adams,  
When we find but one rhyme, we can try ;  
We advise him take warning in season,  
Next time choose a name within reason,  
Like that of our brother, James Nye;

A man always willing to render  
Assistance. We lastly extend a  
Greeting to Samuel Wood,  
A brother with jokes always ready,  
But with age will improve and grow steady,  
And, we trust, will reform and be good.

**Thos. F. Doherty & Co.,**

**505 WASHINGTON ST.**

2nd door from West St.

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**Ladies' Misses' & Infant's Wear.**

Carefully selected stock of

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**FALL WRAPS.**

**Jersey Waists and Jackets, Wrap Shawls,**

**SILK CIRCULARS AND DOLMANS.**

Low priced, medium and fine Underwear

**Flannels for Ladies & Children.**

**HOOP SKIRTS, BUSTLES, &c., &c.**

**INFANTS' LONG AND SHORT DRESSES,**

**Worsted Goods, Bonnets, Flannels, &c., &c.**

Everything new and of latest style and design.

# S. N. MAYO & CO.

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Packers and Inspectors.

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Real Estate and Insurance Agency,

Money to loan on first mortgages of Real Estate. Houses insured in first-class companies ; Policies written in E. Boston, and insured against damages from Lightning. Houses for sale in good locations, also some good Building Lots For Sale. Good House Lots for sale in 3d Section, East Boston. For terms and locations apply to

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Room No. 8, Masonic Building, East Boston, Mass.

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680 to 684 WASHINGTON ST., BOSTON.

CORNER OF BEACH STREET.

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Men's, Boys' and Children's Clothing  
AND  
GENTLEMEN'S FURNISHING GOODS.

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GEO. W. WARREN, Manager.

**W. B. PARAZINA**

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**32 Hanover Street,**

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**EDWARD T. PIGEON,**

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**Fine Boots, Shoes and Rubbers,**

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